



Allégory Or Brut Champagne

The original Cuvée of our estate.
Brut Champagne blended mainly from
Meunier, the most represented grape variety
in our vineyard. On tasting, gourmet aromas
of white-fleshed fruits emerge. The mouth
remains lively, fresh and persistent. It is a
thirst-quenching Champagne, perfectly
reflecting the DNA of our cuvées.

Grape: 60% Meunier, 40% Pinot Noir

Composition: 85% base wine (2017) and 15% reserve wine.

Vinification: Stainless Steel. The absence of malo-lactic transformation yields fresher champagne and allows for longer ageing.

Tasting Notes: Opulent yet fresh with yellow orchard fruits.

Food Pairings: Fatted "Bresse" chicken with morel mushrooms.

